

THE FOX

at Crouch End

À la carte

WINES OF THE MONTH	Verdejo, Diez Siglos, Rueda, Spain, 13.0%, vegan, 2024	8 / 33
	Cabernet Sauvignon, Circumstance, Stellenbosch, South Africa, 14.0%, vegan, 2020	47.5

FISH IN A TIN	Ortiz White Tuna in Olive Oil	12.5
	<i>Served with sourdough bread & tomato salsa</i>	

FOR THE TABLE	Padrón peppers, smoked sea salt (vg)	7.5
	Baked camembert, onion chutney, Dunn's sourdough, to share (v)	15.5
	Homemade rosemary & datterini tomato focaccia, balsamic, olive oil (vg)	5

STARTERS	Salt & pepper squid, fresh chilli, lemon mayonnaise	9.5
	White bean hummus, herbs, za'atar, pickled onion, caper dressing, flatbread (vg)	8
	Smoked haddock fishcake, pickled cucumber, mustard hollandaise, poached egg	9.5 / 18
	Homemade soup of the day, focaccia croutons (v)	7
	Crispy chicken thighs, sesame, Korean ketchup	8.5
	Aubergine caponata, guindilla chilli, rocket & basil (vg) / add Burrata (v) £2.5	8.5
	Black pudding Scotch egg, harissa ketchup	9

SPECIALS Ask a member of our team for the specials of the week

MAINS	Chicken tikka pie, creamy mash, green salad	22
	Cider-battered line-caught haddock, triple cooked chips, mushy peas, tartare sauce	19
	Cajun roasted cauliflower, tomato & herb couscous, coconut harissa yoghurt, crispy kale (vg)	17.5
	28-day Himalayan salt-aged flat iron steak, triple cooked chips, watercress, peppercorn sauce or chimichurri	27.5
	Chicken schnitzel, fennel & rocket salad, Parmesan, roasted garlic & herb butter / add fried egg £2	18
	Winter tomato pappardelle, Trapanese pesto, basil (v)	18
	HG double smash burger, "dirty" house sauce, shaved white onions, Monterey Jack, pickles, Koffman fries add bacon £2 / add jalapeños £1	18.5
	Butter bean cassoulet, creamy tomato sauce, radicchio, shaved walnut (vg)	16

SIDES	Skin-on fries (vg)	5
	Seasonal greens, butter (v)	6
	Triple cooked chips (vg)	6
	Daikon, carrot, cucumber slaw (vg)	5



We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team. An optional 12.5% service charge will be added to your bill - all of which goes to our staff. (V) vegetarian (VG) vegan

Independent family-run butcher HG Walter supply all of our meat from British and Irish farms.
Our Hereford breed beef is reared in county Wexford, Ireland and aged for 28 days in a Himalayan salt chamber.